



SHEET-PAN TURKEY POBLANO FAJITAS

with DIY Guacamole

SPICY

FAMILY



HELLO

MEXICAN SEASONING

Adds a Southern flavour to these fajitas and is crucial in Tex-Mex dishes!

TIME: 35 MIN



Turkey Scallopine



Red Onion, sliced



Poblano Pepper



Corn Kernels



Mexican Seasoning



Avocado



Flour Tortillas, 6''



Lime



Cilantro



Garlic

BUST OUT

- Medium Bowl
- Potato Masher
- 2 Baking Sheets
- Garlic Press
- Parchment Paper
- Salt and Pepper
- Measuring Spoons
- Olive or Canola Oil
- Paper Towel

INGREDIENTS

4-person

- Turkey Scallopine 680 g
- Red Onion, sliced 113 g
- Poblano Pepper 🌶️ 320 g
- Corn Kernels 227 g
- Mexican Seasoning 2 tbsp
- Avocado 2
- Flour Tortillas, 6" 1,4,9 12
- Lime 2
- Cilantro 14 g
- Garlic 12 g

ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soya, les sulfites, les noix et le blé.

- 0 Fish/Poisson
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites
- 10 Crustacean/Crustacé
- 11 Shellfish/Fruit de Mer

*Laver et sécher tous les aliments.

**Cuire jusqu'à une température interne minimale de 74°C/165°F.



START STRONG

Preheat the oven to **425°F** (to roast turkey and veggies). Start prepping when the oven comes up to temperature!



1 PREP Wash and dry all produce.* Peel, then mince or grate **garlic**. Peel, then cut **avocado** into ½-inch pieces. Roughly chop **cilantro**. Juice **one lime**. Cut **remaining lime** into wedges. Core, then cut **poblanos** into ½-inch slices. (NOTE: We suggest using gloves when prepping poblanos!)



4 MAKE DIY GUAC Meanwhile, in a medium bowl, using a masher, mash together **avocado**, **lime juice**, **half the cilantro** and **remaining garlic**. Season with **salt** and **pepper**. Set aside.



2 ROAST VEGGIES On a parchment-lined baking sheet, toss **poblanos**, **corn** and **onions** with **1 tbsp oil**. Season with **salt** and **pepper**. Roast in **middle** of oven, until tender, 12-15 min.



5 WARM TORTILLAS Wrap **tortillas** in paper towel. Microwave, until **tortillas** are warm and flexible, 1 min.



3 ROAST TURKEY Meanwhile, pat **turkey** dry with paper towel, then cut into ½-inch strips. On another parchment-lined baking sheet, toss **turkey**, **Mexican Seasoning** and **half the garlic** with **1 tbsp oil**. Season with **salt** and **pepper**. Roast in **bottom** of oven, until cooked through, 10-12 min. (TIP: Cook to a min. internal temp. of 74°C/165°F, as size may vary.**)



6 FINISH AND SERVE Divide **DIY guacamole** between **tortillas**, then top with **turkey** and **veggies**. Sprinkle over **remaining cilantro** and squeeze over a **lime wedge**, if desired.

SENSATIONAL

Don't let the simplicity fool you - this dish is full of fresh flavours!

Share your photos #HelloFreshLife | (855) 272-7002 | HelloFresh.ca | hello@hellofresh.ca